or order 3-courses for 30pp

STARTER €12 serves 2

**ROASTED PUMPKIN HUMMUS** 

with crème fraîche, parsley and toasted pine nut pesto cg, cp, cs

&

ROSEMARY AND ONION

fougasse bread

MAINS€19.50

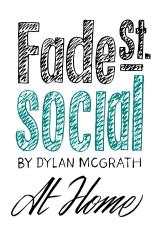
**ROASTED PORK BELLY** 

12 hour slow roasted Pork Belly with potato & onion boulangere, broad beans, peas, baby carrots, lettuce, mint, chervil & parsley cp. cs

DESSERT €8

**SEASON RASPBERRIES** 

with vanilla and lemon crème fraîche panna cotta, raspberry jelly and buttery shortbread cg, cp



**WE RECOMMEND** 

**BURRATA SALAD** 

Heritage tomato
salad
courgette, burrata,
broad
beans, herbs and
yellow tomato
gazpacho

€16

## **MEATS**

SIRLOIN ON THE BONE 400g

CHATEAUBRIAND 650g

**TOMAHAWK 1kg** 

€22

€38 serves 2

€60 serves 3+

Add peppered sauce or red wine sauce CD, CS for  $\in 3$ 

(PETER HANNAN MEATS FROM CO. ANTRIM)

## **HEALTHY**

KALE AND AVOCADO SALAD

Black kale, charred avocado, apple, spinach, sprouts, radishes and lime yogurt

dressing cd, cs

€10

€12

FOR FISH LOVERS ADD

Tataki of Tuna CF

(IRISH FISH SUPPLIERS)

## **SIDES**

POTATO PURÉE

Creamy mash potatoes cD (add truffle butter cD €2) (add herb butter cD €1.50)

CHARRED BROCCOLI

€8 serves 2

€4

with green beans, fried Portobello mushroom, rocket, parmesan, lemon and soft herbs co

BLACKENED CARMELISED CAULIFLOWER

€8 serves 2

with truffle, beurre noisette mayonnaise CE, CD, CS, CM

## **DESSERT**

SEASON RASPBERRIES

with vanilla and lemon crème fraîche panna cotta,raspberry jelly and buttery shortbread cg, cd CRISTINA TOSSI'S MILK BAR CRACK PIE CE, CD, CG

€20 serves 6-8

€8

## **REAL MEALS**

quick & easy

# ALL TRAYS SERVE 2 PEOPLE, SIMPLY POP THESE IN THE OVEN & THEY ARE READY TO EAT

# CURRIED CHICKPEA AND CAULIFLOWER CASSEROLE

with yogurt and fresh coriander CP, CSE, CS

€12

#### **BEEF BOLOGNESE**

with fresh mozzarella, basil, tomato and Parmesan cheese cp

€20

#### TRUFFLE CHEESE MACARONI

this is the Fade Street Social classic with layers of crème fraîche, truffle and Parmesan cheese cg, ce, co, cs

€14.50

### **SPRING ONION RICE**

Sautéed long grain rice with chopped spring onion and fried egg CE

€8.50

# FADE STREET SOCIAL SPECIAL FROM OUR WOOD FIRED OVEN

### LAMB CALZONE

slow cooked lamb mince with braised onion, mushroom, local goats cheese, closed in a crispy dough served with truffle honey cg, cp

€14

### **COURGETTE & BASIL CALZONE**

fried courgette, basil, mushroom, fresh mozzarella bound in a white sauce, closed in a crispy dough cg. cp

€12

## **SPECIALS**

### SEASONAL SALADS

### LOBSTER SALAD

Half lobster, heritage tomatoes, broad beans, fresh herbs and yellow tomato gazpacho  $\in 22$ 

### **BURRATA SALAD**

Heritage tomato salad courgette, burrata, broad beans, herbs and yellow tomato gazpacho

€16

## **FAMILYSTYLEDINNER**

#### SPICED BOURBON AND APPLE GLAZED PORK RIBS

with lettuce, corn tacos, mint and cucumber raita, red onion and coriander.

€55 serves 4

### LOBSTER BOX

Whole lobster with garlic herb butter. Heritage tomato salad courgette, burrata, broad beans, herbs and yellow tomato gazpacho. New potatoes smoked and roasted in Wagyu fat with slices of smoked and braised short rib of Highland Wagyu. Creme fraiche, chives and mayonnaise. Choose from a bottle of white wine or Prosecco.

€70 serves 2

## SOMETHING SWEET

### **SOFT SERVE**

two types:

Popcorn air rated soft serve with popcorn, sea salt and honey

or

Peanut butter soft serve, with chocolate, crunchy peanut caramel and broken salted pretzel

SMALL € 4 | MEDIUM €6 | Large €9

### **COOKIES & CREAM**

Vanilla cookies with chocolate chips.

Chocolate cookies with chocolate chips

Popcorn air rated soft serve with popcorn, sea salt and

Peanut butter soft serve, with chocolate, crunchy peanut caramel and broken salted pretzel.

€20

## WINE MENU

## **SPARKLING**

PERRIER-JOUET NV €59

BIANCAVIGNA PROSECCO FRIZZANTE NV

Italy €18

## **WHITE**

GRAFFIGNA PINOT GRIGIO CENTENARIO

2018 | Argentina €17.5○

### STONELEIGH SAUVIGNON

2018 | Marlborough, New Zealand €19.50

# CHATEAU DE L'ABBAYE POUILLY-FUMÉ TRADITION

| 2017 France |€28

### LA CHABLISIENNE GRANDE CUVÉE CHABLIS PREMIER CRU

2016 | Burgundy, France €36

## **REDWINE**

CÔTES DU RHÔNE VILLAGES 'LE PRÉ DES SUVES' 2016 | Rhone Valley, France

€21

### GRAN MASCOTA MALBEC

2015 | Argentina €27.50

### BOURGOGNE ROUGE MORTET

2017 | Burgundy, France €32

### CHÂTEAU PIPEAU SAINT EMILION GRAND CRU

2016 | Bordeaux, France €45

## **COCKTAILS**

### FADE BOTTLED NEGRONI

Gin, Campari, Martini Rosso

€40

### JASMINE, ELDERBERRY & YUZU SPRITZ

Absolut citron vodka, yuzu umeshu, jasmine and elderberry syrup & Schweppes tonic

€40

### FADE RYE OLD FASHIONED

Lot 40 Rye, old fashioned bitters, Demerara sugar  $\in 4 \bigcirc$ 

#### BEYOND THE PINES

method and madness gin, elderflower, apple, wild pine syrup

€35 serves 5

### MIDSUMMER SPRITZ

Hendricks midsummer gin, lychee liqueur, citric solution, cucumber and mint soda

€35 serves 5

### TWISTED MARGARITA

Reposado tequila, Chambord, wild ginger cordial, coconut & lemon

€40 serves 6

### RHUBARB, GINGER & PEACH COOLER

Rhubarb, ginger & peach cooler with rosemary bitters & fresh lemon topped with Schweppes 1783 salty lemin tonic

€40 srves 6

## **BEERS**

SAN MIGUEL 0.0% (n/a) €2.5○

MCIVORS PLUM & GINGER CIDER 4% €4

STAROPRAMEN 5% €4

LERVING HOUSE PARTY SESSION IPA 4% €3.5○

HOLLOWS GINGER BEER 5% €4.5○

SXOLLI CRIPPS PINK APPLE CIDER 4.5% €3.5○

PERONI NASTRO AZ €3.5○

## SOFT DRINKS

2 0 0 m l

COCA COLA

DIET COKE

SPRITE

FANTA ORANGE

FANTA LEMON

€2

FENTIMANS ROSE LEMONADE

€2.50